

MIX IT UP WITH BUTTERMILK!

Try making these classic buttermilk scones!

Ingredients:

450g self-raising flour

1/4 tsp of salt

100g butter diced

85g caster sugar

285ml buttermilk

2tsp vanilla extract

Method:

1. Sift the flour and salt into a bowl. Rub the diced butter with your fingers until it looks like a broken biscuit.
2. Add in the sugar.
3. Add the buttermilk and vanilla essence, combining the wet and dry ingredients with a knife gently.
4. On a floured surface bring the dough together making it about 4cm thick. Using a cup or a cutter, cut up your scones and bake for 12-15 minutes at 180 degrees.



WELCOME TO CORK'S BUTTER MUSEUM!

Fun fact! The word 'dairy' comes from an old English word for 'woman' because women were at the heart of butter making!

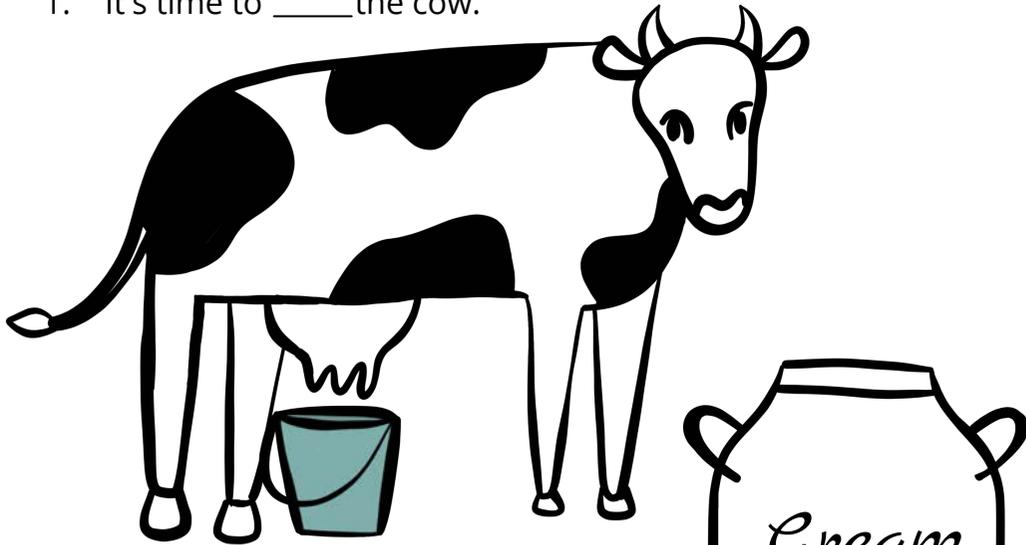
Have you found Bláithín the lizard?



MAKING BUTTER

Use the word bank below to fill in any gaps. Hurry up!
The cows are waiting for you!

1. It's time to ____ the cow.

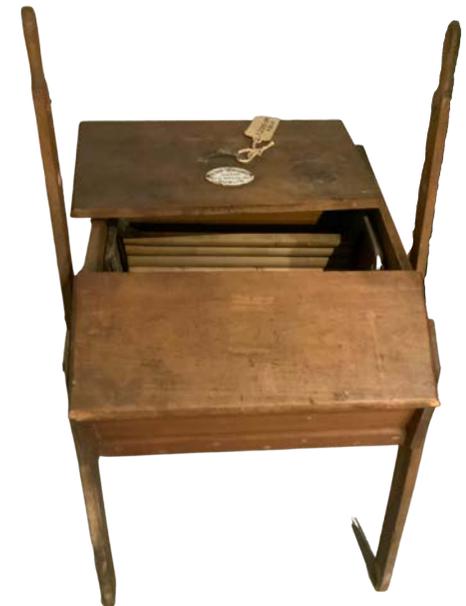


2. Allow the milk to 'set' whereupon the cream rises to the top of the milk. Then skim the _____ from the milk.

WORD BANK

cream	butter churn	spade
shape	milk	eggs

CIRCLE THE BUTTER CHURNS YOU FIND!

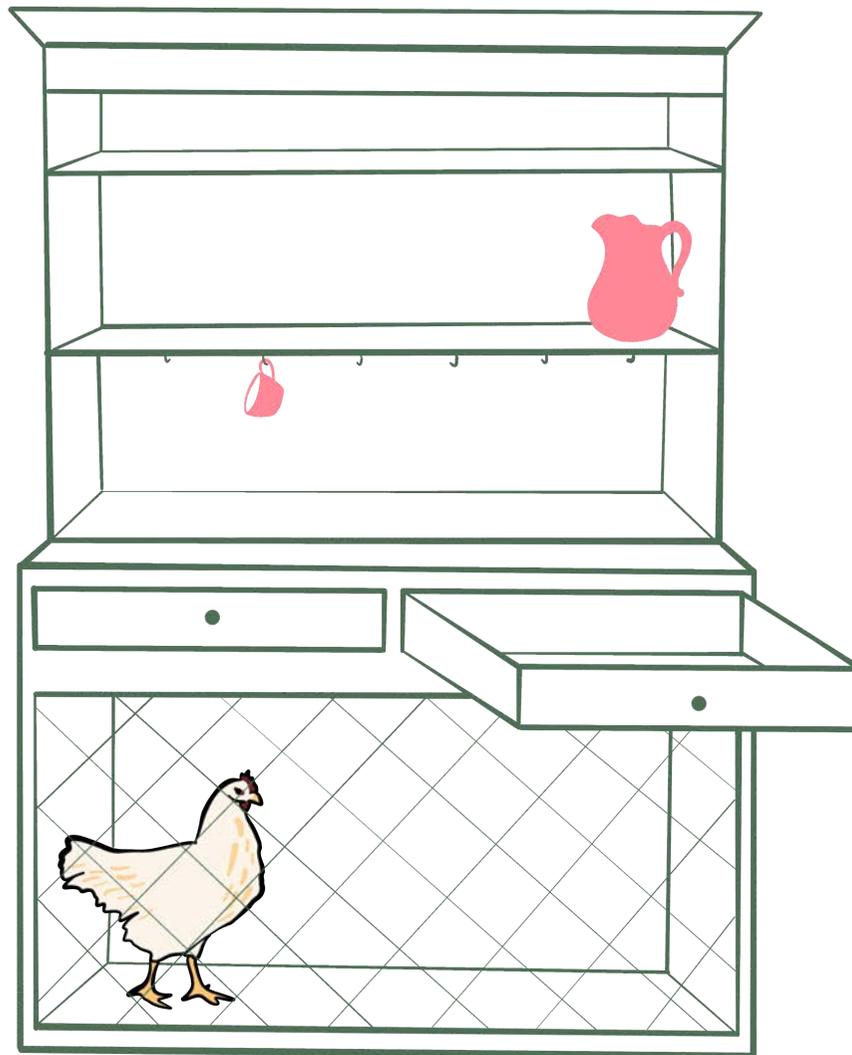


Try and find the postcard hidden near one of the churns!

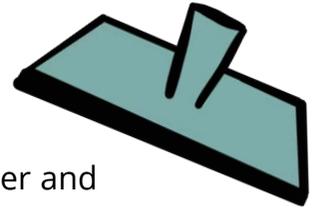
DRESS TO IMPRESS

Dressers were very important in Irish homes in the early 20th century, people would show off their most valued possessions on them! What would you put on your dresser? Draw in your favourite items below!

Some people kept hens in theirs, this was called a coop dresser!



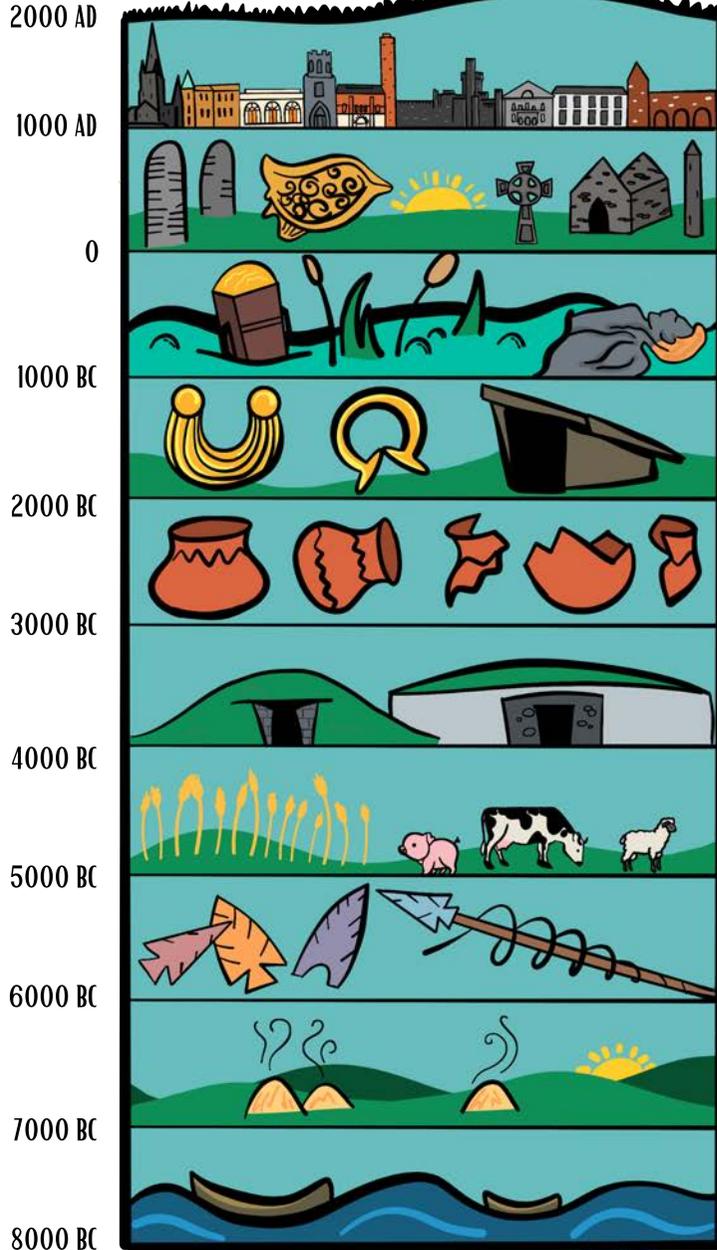
STAMP MANIA!



Use this page to try a butter stamp of a wrapper and see what it looks like. What does the butter in your fridge at home look like?

LAYERS OF HISTORY

Can you mark in where the dates from the bog timeline would be on your timeline below?



Head upstairs and measure yourself to find out your bog age! How old does your height make you?

MODERN CORK. SEE WHAT BUILDINGS YOU RECOGNISE

EARLY CHRISTIAN IRELAND. MESSAGES ON STONES AND IMPRESSIVE MONASTERIES

WATERY GRAVES FOR IRON AGE BOG BODIES AND BUTTER IS STORED

BRONZE AGE JEWELS AND FANCY BURIALS. THE IRISH MASTER METAL- MAKING

NEOLITHIC POTTERY. A JIGSAW OF BROKEN PIECES!

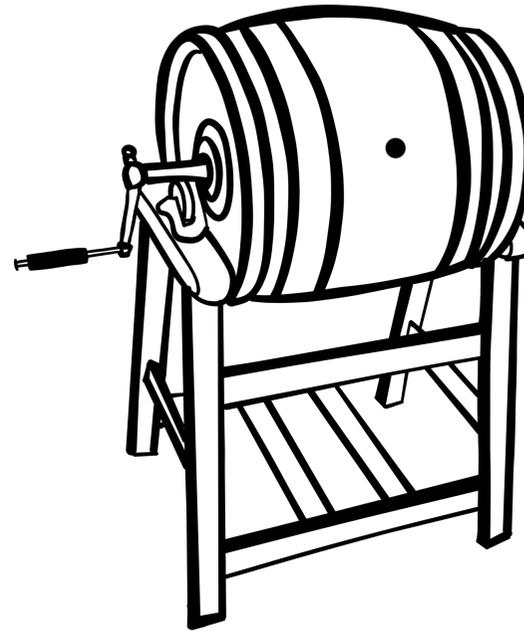
NEWGRANGE IS BUILT AND IS IRELAND'S FIRST SUN- DIAL

IRELAND STARTS FARMING AS AGRICULTURE IS INTRODUCED

HUNTER- GATHERERS SCAVENGE FOR FOOD WITH FLINT TOOLS

SMALL SETTLEMENTS FORM IN IRELAND

PEOPLE ARRIVE IN IRELAND. LAND AHOY!



3. Put the cream (at 10 - 12 degrees) into a _____. Churn the cream until the butterfat begins to clot and looks like scrambled _____.

Stop the churning and drain the buttermilk off.

Buttermilk is leftover from the process of making butter, it is used to make scones, pancakes, and cakes. Nothing goes to waste!

4. Wash the butter with cold water until the run-off water is clear.

5. Press the butter with a butter _____ to remove any remaining buttermilk in the butter, now _____ your butter!



An age-old question, what do you put on your scone first, butter or jam or cream?

